robot of coupe®



R 401

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IMPORTANT WARNING



WARNING: In order to limit accidents such as electric shocks, personal injury or fire, and in order to limit material damage due to misuse of the appliance, please read these instructions carefully and follow them strictly. Reading the operating instructions will help you know your appliance and enable you to use the equipment correctly. The operation manual should be kept within easy access to all users for reference and should be read completely by all first time users of the machine.

UNPACKING

- Carefully remove the equipment from the packaging and take out all the boxes or packets containing attachments or specific items.
- WARNING: some of the parts are very sharp e. g. blade, plates ... etc.

INSTALLATION

• We recommend you install your machine on a stable solid base at a comfortable working height.

CONNECTION

• Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

HANDLING

• Always wear cut-resistant gloves when handling the cutting plates.

ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

USE

- Do not open the feed lead / attachment until the motor has come to a complete stop.
- Never tamper with or defeat the purpose of the locking and safety systems.
- Never put a hand or nonfood object in the entry or exit chutes.
- Do not overload the machine.

CLEANING

- Always unplug your appliance before cleaning.
- Always clean the appliance and attachments at the end of each use.
- Never place the motor unit in water.

- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- NOTICE: Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- •Contact your local Authorized Service Agency if something appears to be wrong.

OPERATING INSTRUCTIONS



MANUAL DE INSTRUCCIÓN

We reserve the right to alter at any time without notice the technical specifications of this appliance. © All rights reserved for all countries by: ROBOT-COUPE S.N.C.

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NOTICE D'INSTRUCTION

SUMMARY

- WARRANTY
- IMPORTANT WARNING
 - INTRODUCTION TO YOUR NEW
 R 401 CUTTER BOWL / VEGETABLE
 PREPARATION ATTACHMENT
 - **SWITCHING ON THE MACHINE**
 - Advice on electrical connections
 - Control panel
 - ASSEMBLY
 - Cutter bowl attachment
 - Vegetable preparation attachment
 - **USES AND EXAMPLES**
 - Cutter bowl attachment
 - Vegetable preparation attachment
 - **OPTIONS**
 - Serrated blade
 - Slightly serrated blade

CLEANING

- Motor base
- Attachment
- Blade and cutting plates

MAINTENANCE

- Motor seal
- Blade
- Bowl locking bushings

TECHNICAL SPECIFICATIONS

- Weight
- Dimensions
- Working height
- Noise level

SAFETY

TECHNICAL DATA (Page 27)

- Parts diagram
- Electrical diagram

ROBOT COUPE U.S.A., INC. LIMITED WARRANTY

YOUR NEW ROBOT COUPE PRODUCT IS WARRANTED TO THE ORIGINAL PURCHASER FOR A PERIOD OF ONE YEAR FROM THE DATE OF PURCHASE.

This LIMITED WARRANTY is against defects in the material and/or workmanship, and includes labor for replacement of defective parts, provided repairs are performed by an authorized service agency (see attached list).

The Customer must inform the Service Agency of the possibility of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS ARE BEGUN.

Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt OR packing slip which lists that item.

All parts or accessories replaced under warranty must be returned to the Service Agency.

THE FOLLOWING ARE NOT COVERED BY THE ROBOT COUPE U.S.A. INC LIMITED WARRANTY:

- **1** Damage caused by abuse, misuse, dropping, or other similar damage caused by or resulting from failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
- **2** Labor to sharpen and/or replacements for blades that have become blunt, chipped or worn after a normal or excessive period of use.
- **3** Materials or labor to replace or repair scratched, stained, chipped, pitted, dented or discolored surfaces, blades, knives, attachments or accessories.
- **4** Any alteration, addition, or repair that has not been carried out by the company or an approved service agency.
- **5** Transportation of the appliance to or from an approved service agency.
- **6** Labor charges to install or test new attachments or accessories (i.e., bowls, plates, blades, attachments), which have been replaced for any reason.

- **7** The cost of changing direction-of-rotation of three-phase electric motors (Installer is responsible).
- **8** SHIPPING DAMAGES. Visible and/or hidden damage is the responsibility of the freight carrier. The consignee must inform the carrier and consignor immediately, or upon discovery in the case of hidden defects.

KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.

Neither ROBOT COUPE U.S.A., INC. nor its affiliated companies or any of its distributors, directors, agents, employees, or insurers will be liable for indirect damage, losses, or expenses linked to the appliance or the inability to use it.

The ROBOT COUPE U.S.A., INC. warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by ROBOT COUPE U.S.A., INC..

IMPORTANT WARNING



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INSTALLATION

• We recommend you install your machine on a stable solid base at a comfortable working height.

CONNECTION

• Always check that your power supply corresponds to that indicated on the serial number plate and that it is properly sized.

HANDLING

 Always wear cut-resistant gloves when handling the cutting plates.

ASSEMBLY PROCEDURES

• Follow the various assembly procedures carefully (see page 6) and make sure that all the attachments are correctly positioned.

USE

- Do not open the feed lead / attachment until the motor has come to a complete stop.
- Never tamper with or defeat the purpose of the locking and safety systems.
- Never put a hand or nonfood object in the entry or exit chutes.
- Do not overload the machine.

CLEANING

- Always unplug your appliance before cleaning.
- Always clean the appliance and attachments at the end of each use.
- Never place the motor unit in water.

- For parts made of aluminum alloys, use cleaning detergents suitable for aluminum.
- For plastic parts, do not use detergents that are too alkaline (i.e., containing too much caustic soda or ammonia...).

MAINTENANCE

- Always unplug the appliance before servicing.
- Check the seals regularly and ensure that the safety devices are in good working order.
- It is particularly important to maintain and check the attachments since certain products contain corrosive agents e.g. citric acid.
- NOTICE: Never operate the appliance if the power cord or plug has been damaged. If the machine fails to operate as described in this manual, or if the machine malfunctions in any way, remove the machine from use and have it serviced. Additionally, discard all food processed at the time of the malfunction.
- •Contact your local Authorized Service Agency if something appears to be wrong.

INTRODUCTION TO YOUR NEW R 401 BOWL CUTTER/VEGETABLE PREPARATION ATTACHMENT

The food processor is perfectly geared to your professional needs. It can perform any number of tasks to meet all your professional needs.

The R 401 consists of a cutter bowl and a vegetable preparation attachment. With the cutter bowl, the R 401 can be used to process meats, vegetables, fine stuffing, and mousse. Grinding, chopping, kneading, and pureeing are all possible, and most operations can be performed in 3 minutes or less. A wide range of cutting plates is available for use with the vegetable preparation attachment. Slicing, grating, and julienne operations can all be achieved with the vegetable preparation attachment.

Its numerous functions will open the door to a whole new culinary world.

Thanks to its simple design, all components requiring frequent handling for maintenance or cleaning can easily be removed for cleaning and maintenance.

This manual contains important information designed to help you get the most out of your R 401 cutter bowl/vegetable preparation device.

We therefore recommend that you read it carefully before using your machine.

We have also included a few examples to help you get the feel of your new machine and appreciate its numerous advantages.

SWITCHING ON THE MACHINE

ADVICE ON ELECTRICAL CONNECTIONS

Before plugging in, check that your power supply corresponds to that indicated on the machine's serial number plate.

WARNING

This appliance must be plugged into an grounded socket (risk of electrocution).

The R 401 is fitted with a single phase motor:

120 V / 60 Hz

The machine comes with a single phase plug connected to a power supply cord.

CONTROL PANEL

R 401

Red switch = Off switch
Green switch = On switch
Black switch = Pulse control

ASSEMBLY

CUTTER BOWL ATTACHMENT

1) With the motor base facing you, place the bowl onto the motor base with the handle toward the front. Turn the bowl just off-center and to the left as you lower it onto the base.



2) Then, turn the bowl back to the right (counterclockwise) locking it onto the motor base tabs.

3) Place the blade assembly onto the motor shaft. Rotate the blade assembly until it drops into place. The bottom blade should be level with and just off the bottom of the bowl.





4) Note the plastic tab on the bowl lid. Place the lid on the bowl with the tab turned to the front and slightly to the left of the bowl handle; then, turn the lid back to the right until it comes to a stop with the tab over the bowl handle.

The device is now ready for use.

VEGETABLE PREPARATION ATTACHMENT

1) The vegetable preparation attachment consists of two detachable parts: the continuous feed attachment and the continuous feed lead.



2) With the motor base facing you, fit the continuous feed attachment onto the motor base; the exit chute should be on your right.

Turn the attachment back to the right (counterclockwise) until it comes to a stop locked in place on the motor base tabs.





3) Place the white discharge plate onto the motor shaft. It should fall into place just off the bottom of the continuous feed attachment.

Depending on type of use (Side A or B), disengage the plate from its hub, turn it over and engage it back.



SIDE A: Straight ejection ribs facing upwards, for any vegetables or citrus fruit which require careful handling (tomatoes, mushrooms...).



SIDE B: Curved ejection ribs facing upwards in all other cases.

4) Place the cutting plate of your choice onto the discharge plate. It may be necessary to rotate the cutting plate until it engages and drops fully onto the discharge plate.



5) Place the continuous feed lead onto the continuous feed attachment, and rotate it back counterclockwise until it is aligned with the continuous feed attachment.





USE EXAMPLES

CUTTER BOWL ATTACHMENT

The cutter will enable you to perform all your cutting tasks in minimum time; we recommend therefore, that you keep a close eye on the mixture in order to obtain the desired results.

The pulse control allows you to stop and start the machine for high-precision control when working with certain types of ingredients.

USES	Max processing Quantity (in lbs)	Processing time (in mn)	
СНОР			
• MEAT			
Hamburgers/steak tartare	2	3	
Sausagemeat/tomatoes	2,5	3	
Terrine/pâté	2,5	4	
• FISH			
Brandade	2,5	5	
Terrines	2,5	5	

USES	Max processing Quantity (in lb)	Processing time (in mn)	
• VEGETABLES			
Garlic/parsley/onion/shallots	1/2 - 1 1/2	3	
Soup / purées	2 3/4	4	
• FRUIT			
Compotes /purées	2 3/4	4	
EMULSIFY	•		
Mayonnaise / ailloli / remoulade sauce	2 3/4	3 5 4	
Hollandaise/béarnaise	2 3/4		
Snail or salmon butter	2 3/4		
KNEAD			
Shortcrust pastry/shortbread	2 1/2	4 4 4	
Flaky pastry	2 1/2		
Pizza dough	2 1/2		
GRIND			
Dried fruit	1 1/4	4	
Ice	1 1/4	4	
Breadcrumbs	1 1/4	4	

11.

The cutter bowl attachment has numerous other applications. The above quantities and times are approximate and may vary according to the quality of the ingredients and recipes.

VEGETABLE PREPARATION ATTACHMENT

The vegetable preparation attachment consists of two hoppers:

- one large hopper for cutting vegetables such as cabbage, celeriac, etc...
- a cylindrical hopper for long vegetables and high-precision cutting.

For optimum cutting, use this section as a guide.

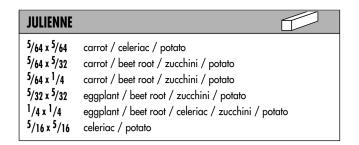
HOW TO USE THE LARGE FEED OPENING

- Raise the pusher handle, and fill the opening with the product. If the opening is overfilled the machine will not operate.
- Lower the pusher, and press the on button. The pusher must be in the feed opening for the machine to operate.
- Apply steady but moderate pressure to the pusher until the pusher has come to a stop.
- If the discharge plate is not in the machine, the product will not come out from the exit chute.

HOW TO USE THE CYLINDRICAL SMALL OPENING

- Remove the small pusher from the feed opening.
- Fill the opening with product.
- Hold the pusher in one hand, and press the on button with the other.
- Apply steady but moderate pressure with the pusher until the pusher stops.
- If the discharge plate is not in the machine, the product will not come out from the exit chute.

SLICERS					
3/64	carrot / cabbage / cucumber / onion / potato / leek				
5/64 - 1/8	lemon / carrot / mushroom / cabbage / potato / cucumber / zucchini / onion / leek / bell pepper				
⁵ /32 - ³ /16	eggplant / beet root / carrot / mushroom / cucumber / bell pepper /radish / lettuce / potato / leek / tomato				
1/4	eggplant / beet root / carrot / mushroom / cucumber /				
	bell pepper /radish / lettuce / potato / leek				
RIPPLE CU	E CUT SLICER				
5/64	beet root / potato				
GRATERS					
1/16	celeriac / cheese	3/8	cabbage / cheese		
5/64	carrot / celeriac / cheese	Hard che	ese		
1/8	carrot	1/32	Extra fine 0.7mm		
1/4	cabbage / cheese	3/64	Pulping 1 mm		



OPTIONS



A **serrated blade** is available as an option and is mainly intended for kneading and grinding.

A slightly serrated blade is also available. This blade has the same function as a straight blade. It has been conceived for a longer lasting cut performance but with no sharpening possibility.



We advise you to use this blade mainly to chop parsley.

CLEANING



As a precaution, always unplug your appliance before cleaning it (risk of electric shock).

MOTOR BASE

Never immerse the motor base in water. Clean using a damp cloth or sponge.

Cleaning of the motor base assembly must be done with care.

First unplug the unit. A sponging with a cloth lightly dampened (not dripping) in a mild detergent is acceptable, making sure the water is not permitted to penetrate the shaft seal or around the switches. Clean around the shaft seal with a small brush, taking care to remove all food. Do not forget to clean the motor shaft. Rinse the motor base first using a cloth lightly dampened (not dripping) with water, then with a sanitizing solution. Dry the machine with a soft cloth removing all liquids from seal areas.

• ATTACHMENTS:

Remove all attachments before cleaning. The bowl and continuous feed attachments should be cleaned per the following instructions or as required by local health department regulations.

The bowl, blade, lid, continuous feed attachment, continuous feed lead, pushers, and plates are dishwasher safe. All of the attachments listed above can be washed in a dish machine or three-tank system pot sink. Pre-rinse the attachments before washing to remove any bulk food on the parts. A stiff bristle brush or power sprayer faucet attachment is effective in knocking the food out of the crevices as a pre-rinse procedure. The washer should have an industry standard wash, rinse, and sanitization cycle. Allow the parts to air dry after sanitizing and before reassembly.

NOTE: The high temperatures of dish machines will tend to shorten the life of the plastic and rubber parts. Hand washing using a three-pot sink will provide for the longest life of these parts.

Wear cut-resistant gloves when cleaning the blade and plates.

Inspect the area on the outside of the bowl and feed attachment around the handle and magnetic rod to ensure they are clean. Use a brush on these areas if necessary.

BLADE AND CUTTING PLATES

Blades should be kept sharp. It is not necessary to have a razor edge. However, they will need sharpening periodically. Replacement of the dull blades or plates is recommended.



IMPORTANT

Check that your detergent is suitable for cleaning plastic parts. Some washing agents are too alkaline (e.g. high levels of caustic soda or ammonia) and totally incompatible with certain types of plastic, causing them to deteriorate rapidly.

MAINTENANCE

MOTOR SEAL

An examination should be made periodically to assure that a seal against liquids is being maintained around the motor shaft. The seal can and should be replaced whenever wear or erosion is noted or minimally once every three to six months. It is recommended that the seal be replaced by an authorized repair agency.

• BLADE

Blades should be kept sharp. It is not necessary to have a razor edge. However, they will need sharpening periodically. Replacement of the dull blades or plates is recommended.

BOWL LOCKING BUSHINGS

If these bushings wear out, the bowl will no longer be securely attached to the motor base.

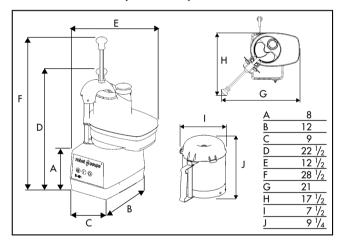
Replacement bushings can be ordered: part number R 3069 U.

TECHNICAL SPECIFICATIONS

• WEIGHT (Lbs)

net weight gross weight R 401 (without disc) 27.5 31

• DIMENSIONS (in inches)



WORKING HEIGHT

We recommend that you position the food processor on a stable worktop so that the upper edge of the large feed hopper is at a height of between 47 and 51 inches.

NOISE LEVEL

The equivalent continuous sound level when the food processor is operating on no-load is less than 70 dB(A).

SAFETY

The R 401 is fitted with a magnetic safety device and motor braking system.

When you open the bowl lid, the motor stops. To restart the machine, simply close the lid and press the green switch.

When you open the lever of the vegetable preparation attachment, the motor stops. When you close the lever, the machine restarts.

WARNING

The blades and cutting plates are extremely sharp. Handle with care.

To avoid splashing when running liquids in the bowl, allow the blades to come to a complete stop before opening the lid.

NOTE: The machines are equipped with a thermal protector which automatically stops the motor if the machine is overloaded. If this happens, allow the machine to cool completely before restarting.

REMEMBER

Never try to override or defeat the purpose of, the locking and safety systems.

Never put nonfood objects into the machine openings.

Only use the food pushers to force the food into the machine.

Do not overload the appliance.

Never leave the machine running unattended.



TECHNICAL DATA

DATOS TÉCNICOS

DONNÉES TECHNIQUES

8 9 R 401 robot@coupe®usa, Inc. TE 2

Tobot (COUPE U.S.A., Inc. P.O. Box 16625, Jackson, MS 39236-6625
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email: robocoup @ misret com
websile: www.robotocupe.as.com

| Maj : 02/2004 | REV :

robot Ø coupe e.s.A., Inc.

R 401 US

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104 ONTOR SEAL MACHE ETANOHERIET 104 070 BOLT COVER A BACHE ETANOHERIET 39 11 WOTOR SUPPORT ASSEMBLY I BACH COVER VINDER 102 91 PARLE KEY I BANEL KEY 112 91 PARLE KEY CLAVETTE FINE PLATTRON 112 91 PORE SUPPORT CLAVETTE FINE PLATTRON 112 91 PORE SUPPORT CLAVETTE FINE PLATTRON 104 13 SAWTCH ASSEMBLY PROTECTE PLATTRON 407 827 FRONT PLATE PROTECTE PLATTRON 27 247 VEGETABLE SLICER MEAD FINE TABLEAU COMMAN 102 23 VEGETABLE SLICER ASSEMBLY PROTECTE EQUIPS 102 24 VEGETABLE SLICER HAD FINE COUPE LEGUMES 102 25 VEGETABLE SLICER LID COUVERCLE COUPE LEGUMES 117 368 VEGETABLE SLICER LID COUVERCLE COUPE LEGUMES 117 051 SLING PLATE DISCOLE EXACUTATION 117 052 SLING PLATE DISCOLE EXACUTATION 117 051 SLING PLATE DISCOLE EXACUTATION 104 175 WOTOR CHAPPER 104 175 WOTOR <th>6</th> <th>29 081</th> <th>LOCKING PLATE ASSEMBLY</th> <th>/</th> <th>ENS PLAQUETTE</th>	6	29 081	LOCKING PLATE ASSEMBLY	/	ENS PLAQUETTE
144 070 BOLT COVER 149 070 BOLT COVER 23 314 MOTOR SUPPORT ASSEMBLY 163 COMPLET COUPE LIS COUPE LIS COUPE LIS COUPE LIS COUPE LIS COUPE LIS COUPE LEGUMES CLAVETTE PLASTROM LIS COUPE LEGUMES CLAVETTE PLASTROM LIS COUPE LEGUMES CLAVETTE LIS COUPE	10	501 010	MOTOR SEAL	1	BAGUE ETANCHEITE
39 111 MOTOR SUPPORT ASSEMBLY I BN SUPPORT MOTEUR 103 832 PANEL KEY I IS COMPLET COUPE LI 102 913 PANEL KEY I LS COMPLET COUPE LI 102 913 PANEL KEY I LS COMPLET COUPE LI 117 703 PORTOR I LS COMPLET COUPE LI 104 131 PCEN KEY I CLAVETTE PLASTRON 104 131 PCEN KEY I CLAVETTE FINE PLASTRON 104 132 PCEN FABER SEMBLY I PROTEGE PLATINE 20 22 FRONT PLATE I PLAQUE FRONTALE 102 021 HANDLE KNOB I PLAQUE FRONTALE 102 021 HANDLE KNOB I PLAQUE FRONTALE 117 02 PCESTABLE SLICER READ I PLAQUE FRONTALE 117 02 LANDLE KNOB I POLOSSIR 117 03 SLING PLATE I POLOSSIR 117 03 SLING PLATE I DOSOUE E VACATER 117 04 VEGETABLE SLICER BOWL I CANTERON MOTOR RELAMING 104 15 VEGETABLE SLICER BOWL I CANTER IN MOTOR RELAMING I CANTER IN MOTOR RELAMING 104 13 MOTOR RELAM I MOTOR RELAMING I CA	11	104 070	BOLT COVER	1	CAPSULE CACHE VIS
29 36 VEGETABLE REED SWITCH ILS COMPLET COUPELING 103 63 PCB PCB MAIL KEY ILS COMPLET COUPELING 102 31 PCB SUPPORT CLAVETTE FLASTRON 103 31 PCB SUPPORT CLAVETTE FLASTRON 104 13 PCB POTTECT PCB POTTECT 104 13 PCB POTTECT PCB POTTECT 29 110 PWTCH ASSEMBLY PROTTECE PLATINE 29 24 CUTTER READ PROTTECT PLATINE 27 257 PROMT PRATE PROTTECT PLATINE 27 267 PROMT PRATE PROTTECT PLATINE 27 267 PROMT PRATE PROTTECT PLATINE 27 267 PROMT PRATE PROTECT PLATINE 102 29 PUSHER ASSEMBLY PROT SCHOOLE ECOUNES 102 20 PUSHER ASSEMBLY PRISONE ECOUNES 117 32 PUSHER ASSEMBLY PRISONE ECOUNES 117 32 PUSHER ASSEMBLY POIGNEE 117 35 PUSHER ASSEMBLY POIGNEE 117 36 PUSHER ASSEMBLY POIGNEE 117 37 PUSHER ASSEMBLY POIGNEE PACO	12	39 111	MOTOR SUPPORT ASSEMBLY	/	ENS SUPPORT MOTEUR
102 892 POB PUTINE 102 819 PARE PATINE 102 911 PARE PATINE PARE PATINE PARE PATINE	13	29 356	VEGETABLE REED SWITCH	/	ILS COMPLET COUPE LEGUMES
102 913 PANEL KEY CLAVETTE PLASTRON 104 17 703 POR ENPORTED 104 17 703 POR ENFORCED 104 17 703 POR ENFORCED 105 17 703 POR ENFORCED POR ENFORCE	4	103 692	PCB	1	PLATINE
17.03 POB SUPPORT SUPPORT PLATINE 10.1 31 POB BROTECT POB SUPPORT PLATINE 10.1 31 POB BROTECT POB CATAINE 10.1 32 POB MEY POT PLATINE 20.2 12 FROWIT PLATE 20.2 2 FROWIT PLATE 20.2 3 PUSHER REED SWITCH ASSEMBLY POUSSOIR CAROTTES 10.2 0.2 1 HANDLE KNOB PUSHER GUINE POIGNEE 10.2 0.2 1 HANDLE KNOB PUSHER GUINE POIGNEE 10.2 0.2 1 HANDLE KNOB PUSHER GUINE POIGNEE 11.1 0.2 0.2 1 HANDLE KNOB PUSHER GUINE POIGNEE 11.1 0.2 0.2 1 PUSHER GUINE POIGNEE 10.2 0.2 1 PUSHER GUINE POIGNEE 10.3 0.2 1 PUSHER GUINE POIGNEE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE POIGNEE 10.4 0.2 1 PUSHER GUINE POIGNEE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 1 PUSHER GUINE PUSHER GUINE PUSHER GUINE 10.4 0.2 0.4 0.4 0.4 0.4 0.4 0.4 0.4 0.4 0.4 0.4	15	102 913	PANEL KEY	1	CLAVETTE PLASTRON
11 703 POB KEY	16		PCB SUPPORT	/	SUPPORT PLATINE
104 131 PROB RADITECT PROBRES PROTINE 407 38 110 SWITCH ASSEMBLY IN PROBLEGE PUTAINE 407 38 11 ROWIT PLATE IN PROBLEGE PUTAINE 29 441 CUTTER REED SWITCH ASSEMBLY IN SURGED FURTHER 102 234 VEGETABLE SLICER HAD IN SURGED FURTHER 102 021 HANDLE KNOB IN SURGED FURTHER 117 126 PUSHER GUIDE IN SURGED FURTHER 117 127 PUSHER GUIDE IN SURGED FURTHER 117 128 PUSHER GUIDE IN SURGED FURTHER 117 129 PUSHER GUIDE IN SURGED FURTHER 117 129 SUING PLATE IN SURGED FURTHER 117 120 SUING PLATE IN SURGED FURTHER 117 129 SUING PLATE IN SURGED FURTHER 120 20 31 SUING PLATE IN SURTHER MOTER 120 21 SUING PLATE IN SURGED FURTHER 120 22 SUING PLATE <th>11</th> <th>117 703</th> <th>PCB KEY</th> <th>/</th> <th>CLAVETTE FIXE PLATINE</th>	11	117 703	PCB KEY	/	CLAVETTE FIXE PLATINE
39 10 SWITCH ASSEMBLY FRONT PLATE 29 410 SWITCH ASSEMBLY FRONT PLATE 29 44 CUTTER REED SWITCH ASSEMBLY FRONT PLATE 102 24 VEGETABLE SLICER HEAD FRS ILS CUTTER 102 24 VEGETABLE SLICER HEAD FRS FOUNDE 102 022 PUSHER ASSEMBLY FRS FOUNDE 102 022 ROUND PUSHER FRS FOUNDE 117 080 PUSHER GUIDE POUSSOIR CAROTTES 117 081 PUSHER GUIDE POUSSOIR CAROTTES 117 082 PUSHER GUIDE POUSSOIR CAROTTES 117 083 PUSHER GUIDE POUSSOIR CAROTTES 117 084 PUSHER GUIDE POUSSOIR CAROTTES 117 085 PUSHER GUIDE POUSSOIR CAROTTES 117 084 PRECEABLE SLING PLATE POUSSOIR CAROTTER 117 085 SUING PLATE HUB POUSSOIR EVACUATEUR 117 084 VEGETABLE SLICER BOWL CAPLE COUNTERING 104 043 MOTOR RELAY MOTOR RELAY 104 108 ABSORBER MOTOR RELAY 104 108 ABSORBER TAMPON AMORT	18	104 131	PCB PROTECT	_	PROTEGE PLATINE
407 827 FRONT PLATE PADOUE FRONT PLATE 27 2841 CUTTER REED SWITCH ASSEMBLY I PADOUE FRONTALE 27 284 VEGETABLE SLICER HEAD I ENS COUPE LEGUMES 102 294 VEGETABLE SLICER HEAD I TETE COUPE LEGUMES 102 295 VEGETABLE SLICER HEAD I TETE COUPE LEGUMES 102 027 HANDLE KNOB I FONS POUSSOIR 117 028 PUSHER ASSEMBLY I FONS POUSSOIR 117 029 PUSHER CHUBE I COUVERCLE COUPE LEGUMES 117 020 SLING PLATE I DISQUE EVACUATEUR 117 021 SLING PLATE I DISQUE EVACUATEUR 102 073 SLING PLATE I DISQUE EVACUATEUR 104 078 MOTOR CENTRING I COUVE COUPE LEGUMES 104 078 MOTOR RELAY I RELAS MOTEUR 506 382 CAPACITOR I CONDENSATEUR 101 039 ABSORBER I TAMPON AMORTISAEUR 101 039 ABSORBER I TAMPON AMORTISAEUR 101 032 FOOT I PIED	19	39 110	SWITCH ASSEMBLY	_	ENS TABLEAU COMMANDE
29 441 CUTTER REED SWITCH ASSEMBLY I ENS ILS CUTTER 102 234 VEGETABLE SLICER HAD I ENS COUPE LEGUMES 29 324 VEGETABLE SLICER HAD I TETE COUPE LEGUMES 102 021 HANDLE KNOB I FETE COUPE LEGUMES 117 125 PUSHER ASSEMBLY I POGNEE 117 126 PUSHER GUIDE I POGNEE 117 127 PUSHER GUIDE I POGNEE 117 02 019 SLING PLATE I DISQUE EVACUATEUR 117 02 11 SLING PLATE I DISQUE EVACUATEUR 117 02 12 SLING PLATE I DISQUE EVACUATEUR 104 04 VEGETABLE SLICER BOWL I MOYEU DISQUE EVACUATEUR 104 078 MOTOR CENTRING I CUVE COUPE LEGUMES 503 83 MOTOR CENTRING I CONTREUR 504 827 VENTILATION SCREEN I CONDENSATEUR 101 039 ABSORBER I TAMPON AMORTISSEUR 504 277 POWER CORPD I CONDENSATEUR 604 277 POWER CORPD I CONDENSATEUR 101 032 FOOT I PIED	50	407 827	FRONT PLATE	_	PLAQUE FRONTALE
102 234 VEGETABLE SLICER ASSEMBLY FENS COUPE LEGUMES 102 234 VEGETABLE SLICER HEAD / FENS COUPE LEGUMES 102 021 PUSHER ASSEMBLY / FENS POUSSOIR 102 022 HANDLE KNOB / FENS POUSSOIR 117 126 PUSHER GUIDE / FOUND PUSHER 117 127 PUSHER GUIDE / FOUND POUSSOIR CAROTTES 117 02 019 SLING PLATE / FOUNDE POUSSOIR 117 02 020 SLING PLATE / FOUNDE POUSSOIR 117 021 SLING PLATE / FOUNDE POUSSOIR 117 021 SLING PLATE HUB / FOUNDE COUPE LEGUMES 117 021 SLING PLATE HUB / FOUNDE COUPE LEGUMES 117 021 VEGETABLE SLICER BOWL / FOUNDE COUPE LEGUMES 118 020 MOTOR RELAY / MOTOR 119 020 MOTOR RELAY / FOUNDIT VENILLATION 110 020 MOTOR RELAY / FOUNDIT VENILLATION <t< th=""><th>21</th><th></th><th>CUTTER REED SWITCH ASSEMBLY</th><th>1</th><th>ENS ILS CUTTER</th></t<>	21		CUTTER REED SWITCH ASSEMBLY	1	ENS ILS CUTTER
102 294 VEGETABLE SLICER HEAD / TETE COUPE LEGUMES 102 021 PUNHER ASSEMBLY FOND PUNSOIR 102 022 ROUND PUSHER POGIGNEE 102 022 ROUND PUSHER POUSSOIR CAROTTES 117 126 VEGETABLE SLICER LID POUSSOIR CAROTTES 117 023 REVERSIBLE SLICER LID POUSFOLE COUPE LEGUMES 117 034 NECHER SLICER LID POUSFOLE COUPE LEGUMES 117 035 REVERSIBLE SLICER BOWL MOTE COUPE LEGUMES 104 464 VEGETABLE SLICER BOWL MOTE COUPE LEGUMES 104 127 VENT COVER MOTE COUPE LEGUMES 104 128 MOTOR RELAS MOTEUR 104 129 MOTOR RELAY MOTEUR 503 362 MOTOR CAPACITOR CONDIT VENTILATION IN 104 113 BAFFLE CONDIT VENTILATION 104 113 BAFFLE CONDIT VENTILATION 101 039 ABSORBER TAMPON AMORTISSEUR 101 039 POWER CORD CONDIT VENTILATION 101 032 FOOT PIED	22	27 257	VEGETABLE SLICER ASSEMBLY	1	ENS COUPE LEGUMES
29 324 PUSHER ASSEMBLY FINS POUSSOIR 102 021 HAND PUSHER ASSEMBLY FOIGNEE 102 022 ROUND PUSHER CAUDE POIGNEE 117 126 PUSHER GUIDE POIGNEE 117 126 VEGETABLE SLICER LID GUIDE POUSSOIR 117 091 SLING PLATE DISQUE EVACUATEUR 117 092 REVERSIBLE SLING PLATE DISQUE EVACUATEUR 104 454 VEGETABLE SLICER BOWL MOYEU DISQUE EVACUATEUR 104 454 VEGETABLE SLICER BOWL CUVE COUPE LEGUNEE 104 122 VENT COVER GRILLE VENTILATION IN 404 123 MOTOR CENTRING CAPACITOR CONDENSATEUR 503 592 MOTOR RELAY MOTOR CONDENSATEUR 503 63 CAPACITOR CONDENSATEUR CONDENSATEUR 504 50 CAPACITOR CONDENSATEUR CONDENSATEUR 504 277 POWER CORD CABLE D'ALIMENTATION CABLE D'ALIMENTATION 504 277 POWER CORD CABLE D'ALIMENTATION PIED 101 082 FOOT PIED <th>23</th> <th>102 294</th> <th>VEGETABLE SLICER HEAD</th> <th>1</th> <th>TETE COUPE LEGUMES COMPLETE</th>	23	102 294	VEGETABLE SLICER HEAD	1	TETE COUPE LEGUMES COMPLETE
102 021	24	29 324	PUSHER ASSEMBLY	1	ENS POUSSOIR
102 022	25	102 021	HANDLE KNOB	1	POIGNEE
117 126 PUSHER GUIDE // COUVERCLE COUPE LE 102 019 SLING EVABLE SLICER LID // COUVERCLE COUPE LE 117 091 SLING PLATE // COUVERCLE COUPE LE 117 092 SLING PLATE // DISQUE EVACUATEUR R 117 093 SLING PLATE HUB // DISQUE EVACUATEUR R 104 454 VEGETABLE SLICER BOWL // DISQUE EVACUATEUR R 104 122 VENT COUPE // OVER COUPE LEGUMES 104 078 MOTOR CENTRING // CENTREUR MOTEUR RELAY 603 692 MOTOR RELAY // RELAS MOTEUR RELAS MOTEUR 503 693 MOTOR RELAY // MOTEUR 504 373 BAFFLE // CONDENSATEUR 103 761 VENTILATION SCREEN // TAMPON AMORTISSEUR 504 277 POWER CORD // CABLE D'ALIMENTATION 507 277 POWER CORD // CABLE D'ALIMENTATION 508 201E PIED	56	102 022	ROUND PUSHER	/	POUSSOIR CAROTTES
117 768 VEGETABLE SLICER LID / COUVERCLE COUPE LE 117 091 SLING PLATE / DISQUE EVACUATEUR 117 091 SLING PLATE / DISQUE EVACUATEUR 104 454 VEGETABLE SLICER BOWL / MOYEU DISQUE EVACUATEUR 104 454 VEGETABLE SLICER BOWL / MOYEU DISQUE EVACUATEUR 104 454 VEGETABLE SLICER BOWL / CUVE COUPE LEGUME 104 454 VEGETABLE SLICER BOWL / CUVE COUPE LEGUME 104 454 VEGETABLE SLICER BOWL / CUVE COUPE LEGUME 404 727 MOTOR CENTRING / CENTREUR MOTEUR 503 43 MOTOR RELAY / MOTEUR 605 45 CAPACITOR / CONDENSATEUR 104 13 BASCRBER / TAMPON AMORTISSEUR 103 761 VENTILATION SCREEN / TAMPON AMORTISSEUR 504 277 POWER CORD / CABLE D'ALIMENTATION 504 277 POWER CORD / CABLE D'ALIMENTATION 504 277 POWER CORD / CABLE D'ALIMENTATION 507 27 POOT / PIED	27	117 125	PUSHER GUIDE	/	GUIDE POUSSOIR
112 019 SLING PLATE	28	117 768	VEGETABLE SLICER LID	/	COUVERCLE COUPE LEGUMES
117 092 REVERSIBLE SLING PLATE / DISQUE EVACUATEUR PLATE 117 091 SLING PLATE HUB / MOYEU DISQUE EVACUATEUR PLATE 104 454 VEGETABLE SLICER BOWL / CUVE COUPE LEGUMEE 104 122 VENT COVER / CENTRELR MOTEUR PLATE MOTEUR 503 692 MOTOR RELAY / CENTRELR MOTEUR 506 362 CAPACITOR / RELAIS MOTEUR 104 113 BAFFLE / CONDENSATEUR 101 039 ABSORBER / TAMPON AMORTISSEUF 101 039 ABSORBER / TAMPON AMORTISSEUF 101 037 FOVER CORD / CABLE D'ALIMENTATION 504 277 POWER CORD / ENS SOCLE 101 082 FOOT / PIED	53	102 019	SLING PLATE	/	DISQUE EVACUATEUR
117 091 SLING PLATE HUB // MOYEU DISQUE EVACU 104 464 VEGETABLE SLICER BOWL // COVE COUPE LEGUMEE 104 122 VENT COVER // CENTREUR MOTEUR 104 078 MOTOR CENTRING // CENTREUR MOTEUR 505 362 CONDR // CENTREUR MOTEUR 303 133 MOTOR // RELAIS MOTEUR 404 113 BAFFLE // MOTEUR 104 103 ABSORBER // CONDUIT VENTILATION 103 761 VENTILATION SCREEN // TAMPON AMORTISSEUR 504 277 POWER CORD // CABLE D'ALIMENTATION 505 CLE PIED	30	117 092	REVERSIBLE SLING PLATE	1	DISQUE EVACUATEUR REVERSIBLE
104 464 VEGETABLE SLICER BOWL / CUVE COUPE LEGUMES 104 122 VENT COVER / CENTREUR MOTEUR 104 078 MOTOR RELAY / CENTREUR MOTEUR 503 632 MOTOR RELAY / MOTEUR 505 362 CAPACITOR / MOTEUR 104 103 ABSORBER / CONDENSATEUR 101 099 ABSORBER / TAMPON AMORTISSEUR 103 761 VENTILATION SCREEN / CABLE D'ALIMENTATION 504 277 POWER CORD / CABLE D'ALIMENTATION 504 277 POWER CORD / ENS SOCLE 101 082 FOOT / PIED	31	117 091	SLING PLATE HUB	1	MOYEU DISQUE EVACUATEUR
104 122 VENT COVER / GRILLE VENTILATION IN 104 078 MOTOR CENTRING / CENTREUR MOTEUR 503 632 MOTOR RELAY / RELAIS MOTEUR 303 133 MOTOR / MOTEUR 505 362 CAPACITOR / MOTEUR 104 113 BAFILE / CONDENSATEUR 101 039 ABSORBER / TAMPON AMORTISSEUR 103 761 VENTILATION SCREEN / GRILLE DE VENTILATION 504 277 POWER CORD / CABLE D'ALIMENTATION 504 277 POWER CORD / PIED 101 082 FOOT / PIED	32	104 454	VEGETABLE SLICER BOWL	/	CUVE COUPE LEGUMES
104 078 MOTOR CENTRING / CENTREUR MOTEUR 503 692 MOTOR RELAY / RELAIS MOTEUR 303 133 MOTOR / MOTEUR 505 362 CAPACITOR / CONDENSATEUR 104 113 BAFFLE / CONDIT VENTILATION 101 099 ABSORBER / TAMPON AMORTISSEUR 103 761 VENTILATION SCREEN / GRILLE DE VENTILATION 504 277 POWER CORD / CABLE D'ALIMENTATION 39 201 BASE ASSEMBLY / PIED 101 082 FOOT / PIED	33	104 122	VENT COVER	/	GRILLE VENTILATION INOX
603 692 MOTOR RELAY // RELAIS MOTEUR 303 133 MOTOR // MOTEUR 505 362 CAPACITOR // CONDENSATEUR 104 113 BAFFLE // CONDIT VENTILATION 101 099 ABSORBER // TAMPON AMORTISSEUR 103 761 VENTILATION SCREEN // GRILE DE VENTILATION 504 277 POWER CORD // GRILE DE VENTILATION 39 201 BASE ASSEMBLY // ENS SOCLE 101 082 FOOT // PIED	34	104 078	MOTOR CENTRING	_	CENTREUR MOTEUR
303 133 MOTOR MOTEUR 505 362 CAPACITOR / CONDENSATEUR 104 113 BAFFLE / CONDUIT VENTILATION 101 099 ABSORBER / TAMPON AMORTISSEUF 103 761 VENTILATION SCREEN / CABLE D'ALIMENTATION 504 277 POWER CORD / CABLE D'ALIMENTATION 39 201 BASE ASSEMBLY / ENS SOCLE 101 082 FOOT / PIED	35	503 692	MOTOR RELAY	/	RELAIS MOTEUR
505 362 CAPACITOR / CONDENSATEUR 104 113 BAFFLE / CONDUIT VENTILATION 101 099 ABSORBER / TAMPON AMORTISSEUF 103 761 VENTILATION SCREEN / GRILLE DE VENTILATION 504 277 POWER CORD / CABLE D'ALIMENTATION 39 201 BASE ASSEMBLY / ENS SOCLE 101 082 FOOT / PIED	36	303 133	MOTOR	/	MOTEUR
104 113 BAFFLE 101 099 ABSORBER 103 761 VENTILATION SCREEN 103 761 VENTILATION SCREEN 504 277 POWER CORD 39 201 BASE ASSEMBLY 101 082 FOOT 101 082 FOOT // PIED // PIED	37	505 362	CAPACITOR	1	CONDENSATEUR
101 099 ABSORBER / TAMPON AMORTISSEUR 103 761 VENTILATION SCREEN / GRILLE DE VENTILATION 504 277 POWER CORD / CABLE D'ALIMENTATION 39 201 BASE ASSEMBLY / ENS SOCLE 101 082 FOOT / PIED	38	104 113	BAFFLE	/	CONDUIT VENTILATION
103 761 VENTILATION SCREEN / GRILLE DE VENTILATION 504 277 POWER CORD / CABLE D'ALIMENTATION 39 201 BASE ASSEMBLY / ENS SOCLE 101 082 FOOT / PIED	33	101 099	ABSORBER	/	TAMPON AMORTISSEUR
504 277 POWER CORD / CABLE D'ALIMENTATION 39 201 BASE ASSEMBLY / ENS SOCLE 101 082 FOOT / PIED	40	103 761	VENTILATION SCREEN	1	GRILLE DE VENTILATION
39 201 BASE ASSEMBLY // ENS SOCLE 101 082 FOOT // PIED	41	504 277	POWER CORD	/	CABLE D'ALIMENTATION
101 082 FOOT / PIED	42		BASE ASSEMBLY	1	ENS SOCLE
Mai: 02/2004 REV : c	43	101 082	FOOT	/	PIED
Mai: 02/2004 REV: c					
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ELECTRIC DIAGRAM

ESQUEMA CONEXIONES

Serial #: from 245XXXXX 03 Y - MM

	English	Espagnol	Français		140	KD
CD	Starting capacitor	Condensador d'arranque	Condensateur de démarrage		MO /	KD
EA	Starting phase	Fase auxiliar	Phase auxiliaire	/ <i>'</i>	1~ <u>\\</u>	\triangle
EP	Main phase	Fase principale	Phase principale	l (τ ^Μ Λλ	M	
ISCL2	Vegetables slicer safety switch	Interruptor de securidad corta-legumbre	Interrupteur sécurité coupe-légumes	CD EA	EP /	
ISCU	Cutter bowl safety switch	Interruptor de securidad cortador	Interrupteur sécurité cutter	brown / pardo / marron		
KD	Starting relay	Rele d'arranque	Relais de démarrage	 	black / negro / noir white / blanco / blanc	ο ο
МО	Single phase Motor	Motor monofasico	Moteur monophasé			rouge
PCB	P.C. Board Ref 103692	Platina Ref 103692	Platine Réf 103692		and	
SAR	Off switch	Boton pulsador de parada	Bouton poussoir arrêt	/	black / negro / noir	red / rojo /
SMA	On switch	Boton pulsador d'arranque	Bouton poussoir marche		췵 흴	1/5
SPU	Pulse switch	Boton pulsador impulsion	Bouton poussoir impulsion	L 4	<u>\$</u>	<u>Te</u>
θ	Motor thermal protector	Protector termico del motor	Protecteur thermique moteur	orange / naranja		
		6		ROBOT-COUPE ROBOT-COUPE N N J3 J18	J19	black / negro / noir L N = SUPPLY ALIMENTACION ALIMENTATION
	ISCU (PTO	10369X P	
	ISCL2	·)				PU

robot@coupe*

N° 407710 a

Maj : 10/03





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